



Congress of the United States  
House of Representatives  
Washington, DC 20515

# ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date: 11 November 2022  
DAY MONTH YEAR

Requested by: Alejandra Zepeda District Operations Coordinator  
NAME POSITION

Transmitted by: ICE Denver Field Office Executive Review Unit  
NAME POSITION

Were electronic files sent?

Yes ☒ No ☐

How many people are currently being cohorted/quarantined due to sickness?

Number of people currently cohorted/quarantined due to sickness: 4

## FORMAL COUNTS: 2.8 V. A.

How many people were most recently formally counted in this facility?

Number of people most recently formally counted in the facility: 802

How many people formally counted in this facility identify as the following gender?

Female: 100

Male: 702

Nonbinary: 0

Prefer not to say: 0



How many people formally counted in this facility identify as transgender?

Number of people that identify as transgender:

0

How many people were brought into the facility this week?

Number of people brought into the facility this week:

101

How many people have left the facility this week?

Number of people who left the facility this week:

77

How many people and where did those who left the facility go?

Released into community:

unknown

Formally removed from the United States:

unknown

Moved to another facility:

unknown

Other \_\_\_\_\_:

unknown

How many people are currently being housed in the Annex?

Number of people who are being housed in the Annex:

277

Male:

178

Female:

99

### CONFIRMED COVID-19 CASES:

Individuals Housed in GEO Facility:

0

ICE Detainees:

4

ICE Employees:

0

GEO Employees:

1

New Cases  
this week :

Total to date since  
3/30/2020:

915

1239

2

269

### DOCUMENTS RECIEVED:

Daily Kitchen Opening and Closing Checklists:

Yes ☒

No ☐

Daily Foods Production Service Records:

Yes ☒

No ☐

Temperature Logs:

Yes ☒

No ☐

Law and Leisure Library Logs:

Yes ☒

No ☐

Medical Staffing Update:

Yes ☒

No ☐

## **SUPPLEMENTAL NOTES:**

The request for information was made on November 9, 2022. Electronic files were received on November 10, 2022. The population counts are current as of 11/9/22.

### Kitchen Documents:

Opening/Closing checklists and Menus were provided. See attached documents.

### Medical:

Johnny Choate, the Facility Administrator, provided the following update on medical staffing:

- 1 Health Service Administrator
- 1 Medical Doctor
- 2 Physicians Assistants (PA's)
- 2 Dentists
- 1 Dental Assistant
- 3 Medical Records Clerks
- 8 RN's \*
- 7 LPN's \*
- 2 Psychologists
- 1 LCSW
- 1 X-Ray Tech.
- 4 Tele-Psychiatrists

Staffing information is current as of 11/8/22.

(\*) denotes a change in staffing level from the previous week.

### Temperature Checks:

Logs provided, see attached documents.

### Law Library:

Logs are not attached to protect the personal identifying information of detainees. Usage of the law library ranged from two (2) people to twenty-three (23) people at each provided opportunity. Dorms that did not use the library were either empty, new intake, on restriction, or detainees refused to use, per provided logs. Logs are current as of 11/4/22.

### COVID-19 Updates:

Per the facility, there were no new cases amongst ICE staff and one (1) new case among GEO staff. They reported four (4) new cases among ICE detainees and no new cases among other GEO detainees. Official COVID-19 statistics for "ICE Detainees Under COVID-19 Monitoring" were provided by ICE staff and are current as of 11/9/22.

Statistics for "Total Individuals House in GEO facility" & "GEO Staff" are verified by the Aurora Fire Department. The count is current as of 11/10/22.

The ICE/GEO Detention Center in Aurora is operating under level "yellow" for COVID-19, as of 11/14/22. The federal holiday on Friday, November 11th, meant that ICE compiled their report on the next business day. This is the same ranking the facility had the previous week.

All ICE facilities are rated green, yellow, or red depending on factors including the county's CDC risk assessment – a rating that can change weekly.

- Green facilities do not need to test detainees prior to transfer/release -- yellow or red must
- Positive and symptomatic detainees are not transferred
- Positive but asymptomatic detainees may be transferred

All detainees are tested upon arrival at an ICE facility.

- Green facilities isolate those who test positive for 10 days post-test date (asymptomatic)
  - They also isolate those who are symptomatic for 10 days with an improvement of symptoms and no fever
  - Detainees who test negative at intake are not isolated
- Yellow or red facilities follow the above-described process but also quarantine detainees who test negative for 10 days post-test date.

# FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

**Cycle 5**

**Date:** 10-31-22

**MONDAY**

**Time:** 0400 AM

**Time:** 1945 PM

Shift Checklist		AM		PM		Comments									
		No	Yes	No	Yes										
All areas secure, no evidence of theft			X												
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		X										
Kitchen is in good general appearance		X			X										
All kitchen equipment operational & clean		X		X											
All tools and sharps inventoried		X			X										
All areas secure, lights out, exits locked					X										
<b>PRODUCTION SHEET</b>	<b>Menu Items</b>	oat - meal	scrm eggs		Jelly	bis-cuit	marg	sugar	coffee	milk	PB	fruit			
Breakfast	Temperatures	198	187	—	RT	RT	38	RT	RT	38	RT	—			
	<b>Menu Items</b>	Beef patty	Pinto beans	rice	lett	bun	mayo must	spin-ach	fruit	bread	tea	—			
Lunch	Temperatures	185	196	192	38	RT	RT	175	RT	RT	RT	—			
	<b>Menu Items</b>	T Ham Mac	peas	beans	carrots	marg	corn bread	cake	drink	Mac chees	fruit	salad			
Dinner	Temperatures	188	186	195	40	40	RT	RT	RT	1750	RT	40			
<b>DISH MACHINE</b>		<b>Temperature</b>				<b>Wash 150+</b>		<b>Rinse 180+</b>		<b>If Needed</b>					
Temperature according to manufacturer's specifications		Breakfast				156		120		low temp					
and chemical agent used in Final Rinse		Lunch				154		113		low temp					
		Dinner				155		130		low temp					
<b>POT and PAN SINK</b>		<b>Temperature</b>				<b>Wash 110 F</b>		<b>Rinse 110 F</b>		<b>Sanitizer-200ppm</b>					
Final Rinse Temps determined by chemical agent used		Breakfast				120		118		200ppm					
		Lunch				118		119		200ppm					
		Dinner				120		115		200ppm					
<b>FREEZER and WALK-IN</b>		<b>Temperature</b>				<b>Freezer 0 or below</b>		<b>Walk-in 35-40 F</b>		<b>Walk-in 35-40 F</b>					
Record temperatures, Freezer and Walk-ins		AM				-5.4		37.2		37.4					
Record temperatures, Freezer and Walk-ins		PM				-5.6		38.3		39.0					
<b>DRY</b>		<b>Temperature 45-80</b>				<b>Spice Room</b>		<b>Store Rm</b>							
<b>STORAGE</b>															
Record temperatures Dry Storage Areas		AM				69		69							
Record temperatures, Dry Storage Areas		PM				70		70							
<b>H Water Temps in sink</b>		AM		PM											
		134.4		120											

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

DATE

1/01/22

Signature, Cook Supervisor (PM)

liang

1/01/22



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# FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 5 Date: 11-22

Tuesday

Time: 0700 AM Time: 1900 PM

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft			✓		✓								
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			✓		✓								
Kitchen is in good general appearance			✓		✓								
All kitchen equipment operational & clean			✓		✓								
All tools and sharps inventoried			✓		✓								
All areas secure, lights out, exits locked			✓		✓								
PRODUCTION SHEET	Menu Items	cereal	pan cake	syrup	T-ham	fruit	marg	sugar	coffe e	milk	PB		
Breakfast	Temperatures	RT	150	RT	155	RT	36	RT	RT	38	RT		
	Menu Items	fidelo	meat sauce	car rots	dres-sing	salad	garl bread	cake	sauce	tea	chee se	brd	
Lunch	Temperatures	160	165	155	RT	RT	N/A	RT	RT	RT	RT	RT	
	Menu Items	Ck frd steak	gravy	pota	gr bean	salad	dress-ing	roll	drink	mar g	fruit	PB	
Dinner	Temperatures	170.5	189.8	179.6	180.1	40	40	RT	RT	40	RT	RT	
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed			
Temperature according to manufacturer's specifications		Breakfast				165		160					
and chemical agent used in Final Rinse		Lunch				160		155					
		Dinner				155		159		100 temp			
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm			
Final Rinse Temps determined by chemical agent used		Breakfast				120 F		115 F		200ppm			
		Lunch				140		125		200ppm			
		Dinner				125		120		200ppm			
FREEZER and WALK-IN		Temperature				Freezer 0 or below		Walk-in 35-40 F		Walk-in 35 - 40 F			
Record temperatures, Freezer and Walk-ins		AM				-7.4 F		36.9 F		36.1 F			
Record temperatures, Freezer and Walk-ins		PM				-8.5		37.6		39.2			
STORAGE		Temperature 45-80				Spice Room		Store Rm					
Record temperatures Dry Storage Areas		AM				60		70					
Record temperatures, Dry Storage Areas		PM				69		69					
Hot- Water Temps in sink		AM		PM									
		125		115									

McGraw  
Signature, Cook Supervisor (AM)

Lorenz / Reynad  
Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

11/2/22



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# FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 5 Date: 11-2-22 WednesdayTime: 0310 AM Time: 1840 PM

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft			✓										
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			✓		X								
Kitchen is in good general appearance			✓		✓								
All kitchen equipment operational & clean			✓		✓								
All tools and sharps inventoried			✓		✓								
All areas secure, lights out, exits locked					X								
<b>PRODUCTION SHEET</b>	<b>Menu Items</b>	farina	scrm eggs	gravy	bis-cuit	marg	sugar	coffe e	milk	fruit	chee se		
Breakfast	Temperatures	170	160	160	RT	RT	RT	RT	36	RT	RT		
	Menu Items	Tahitia chicken	rice	gr beans	salad	Pinto bean	dress -ing	corn bread	marg	tea	dice ck	frt	
Lunch	Temperatures	180	150	170	38	165	RT	RT	RT	RT	170	RT	
	Menu Items	Ck leg	grat pota	mix veg	roll	beans	cake	marg	Egg salad	drnk	fruit	s	
Dinner	Temperatures	189	175	176	RT	185	RT	40	40	RT	RT		
<b>DISH MACHINE</b>		<b>Temperature</b>				<b>Wash 150+</b>		<b>Rinse 180+</b>		<b>If Needed</b>			
Temperature according to manufacturer's specifications		Breakfast				156		160		Low Temp			
and chemical agent used in Final Rinse		Lunch				170		165		Low Temp			
		Dinner				180		161		Low Temp			
<b>POT and PAN SINK</b>		<b>Temperature</b>				<b>Wash 110 F</b>		<b>Rinse 110 F</b>		<b>Sanitizer-200ppm</b>			
Final Rinse Temps determined by chemical agent used		Breakfast				115		117		200ppm			
		Lunch				118		120		200ppm			
		Dinner				116		121		200ppm			
<b>FREEZER and WALK-IN</b>		<b>Temperature</b>				<b>Freezer 0 or below</b>		<b>Walk-in 35-40 F</b>		<b>Walk-in 35-40 F</b>			
Record temperatures, Freezer and Walk-ins		AM				-6.0F		34.2F		37.2F			
Record temperatures, Freezer and Walk-ins		PM				-7.2		37.3		38.3			
<b>DRY</b>		<b>Temperature 45-80</b>				<b>Spice Room</b>		<b>Store Rm</b>					
<b>STORAGE</b>													
Record temperatures Dry Storage Areas		AM				70		60					
Record temperatures, Dry Storage Areas		PM				70		70					
<b>Hot- Water Temps in sink</b>		AM		PM									
		120		111									

Pat McGraw 11-2-22  
Signature, Cook Supervisor (AM)

11-2-22  
Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



# FOOD SERVICE: AURORA KITCHEN

## OPENING and CLOSING CHECKLIST

Cycle 5 Date: 11-3-22 THURSDAY Time: 8:00 AM Time: 1:00 PM

Shift Checklist		AM		PM		Comments	
		No	Yes	No	Yes		
All areas secure, no evidence of theft			X		X		
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		X		
Kitchen is in good general appearance		X			X		
All kitchen equipment operational & clean		X			X		
All tools and sharps inventoried			X		X		
All areas secure, lights out, exits locked					X		

  

PRODUCTION SHEET	Menu Items	rice raisin	pan cake	syrup	T- ham	Bran flks	marg	sugar	coffee	milk	egg	fruit
Breakfast	Temperatures	198	175	RT	185	RT	38	RT	RT	38	38	RT
	Menu Items	fajita meat	grill onion	Span rice	refrd bean	tort -illa	salsa	salad	dress -ing	cake	tea	fruit
Lunch	Temperatures	195	170	192	197	RT	RT	38	RT	RT	RT	RT
	Menu Items	Turkey salami	slice chees	Mac salad	mayo	mus tard	corn salad	bread	drink	lett onio	bro cco	fruit
Dinner	Temperatures	40	40	40	RT	40	40	RT	RT	40	163	RT

  

DISH MACHINE	Temperature	Wash 150+	Rinse 180+	If Needed
Temperature according to manufacturer's specifications	Breakfast	159	166	low temp
and chemical agent used in Final Rinse	Lunch	158	110	low temp
	Dinner	159	130	

  

POT and PAN SINK	Temperature	Wash 110 F	Rinse 110 F	Sanitizer-200ppm
Final Rinse Temps determined by chemical agent used	Breakfast	120	118	200 ppm
	Lunch	119	119	200 ppm
	Dinner	121	119	200 ppm

  

FREEZER and WALK-IN	Temperature	Freezer 0 or below	Walk-in 35-40 F	Walk in 35-40 F
Record temperatures, Freezer and Walk-ins	AM	-4.9	39.5	39
Record temperatures, Freezer and Walk-ins	PM	-7.3	39.4	38.6

  

DRY STORAGE	Temperature 45-80	Spice Room	Store Rm
Record temperatures Dry Storage Areas	AM	70	70
Record temperatures, Dry Storage Areas	PM	70	70

  

Hot- Water Temps in sink	AM	PM
	136.2	120

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

NF-6-2-20





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# FOOD SERVICE: AURORA KITCHEN

## OPENING and CLOSING CHECKLIST

Cycle 5

Date: 11/4/22

FRIDAY

Time:

0400 AM

Time: 1900 PM

Shift Checklist		AM		PM		Comments									
		No	Yes	No	Yes										
All areas secure, no evidence of theft			X												
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		✓										
Kitchen is in good general appearance			X		✓										
All kitchen equipment operational & clean		X		✓											
All tools and sharps inventoried			X		✓										
All areas secure, lights out, exits locked					✓										
PRODUCTION SHEET	Menu Items	cereal	gravy	grill pota	bis-cuit	fruit	marg	sugar	coffe	milk	eggs	PB			
Breakfast	Temperatures	RT	198	189	RT	RT	38	RT	RT	38	170	RT			
	Menu Items	Ck stir fry	rice	corn	peas	bis-cuit	marg	pudd-ing	chees	tea	fruit				
Lunch	Temperatures	185	194	180	186	RT	38	38	38	RT	36	RT			
	Menu Items	tuna salad	grill pota	Pinto beans	cole slaw	ketch-up	bread	drink	egg salad			s			
Dinner	Temperatures	40	180	183	40	RT	RT	RT	40						
DISH MACHINE		Temperature		Wash 150+		Rinse 180+		If Needed							
Temperature according to manufacturer's specifications		Breakfast		151		171									
and chemical agent used in Final Rinse		Lunch		152		173									
		Dinner		155		177									
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm							
Final Rinse Temps determined by chemical agent used		Breakfast		122		122		200ppm							
		Lunch		124		122		200ppm							
		Dinner		115		110		200ppm							
FREEZER and WALK-IN		Temperature		Freezer 0 or below		Walk-in 35-40 F		Walk-in 35 - 40 F							
Record temperatures, Freezer and Walk-ins		AM		-9		38		37.9							
Record temperatures, Freezer and Walk-ins		PM		-10.1		38.0		38.1							
DRY		Temperature 45-80		Spice Room		Store Rm									
Record temperatures Dry Storage Areas		AM		68		69									
Record temperatures, Dry Storage Areas		PM		69		69									
Hot- Water Temps in sink		AM		PM											
		136		120											

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

NF-6-2-20

# FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 5 Date: 11-5-22 SATURDAY Time: 0400 AM Time: 1830 PM

Shift Checklist		AM		PM		Comments									
		No	Yes	No	Yes										
All areas secure, no evidence of theft			X		X										
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		X										
Kitchen is in good general appearance			X	X											
All kitchen equipment operational & clean		X		X											
All tools and sharps inventoried			X		X										
All areas secure, lights out, exits locked					X										
<b>PRODUCTION SHEET</b>	<b>Menu Items</b>	oat meal	scrm egg	T-ham	jelly	cinn roll	bis-cuit Tortilla	marg r	coffe e	suga r	milk	frt			
Breakfast	Temperatures	196	190	190	RT	RT	RT	38	RT	RT	38	RT			
	Menu Items	ckn patty	Pinto beans	gr beans	lett	pota salad	onion	bun	grill chees	tea	brea d				
Lunch	Temperatures	195	198	189	36	36	36	RT	165	RT	RT				
	Menu Items	Salis steak	pota	cabb -age	mix veg	roll	marg	cake	drink	brea d	jelly	PB			
Dinner	Temperatures	188	192	172	176	RT	40	RT	RT	RT	RT	RT			
<b>DISH MACHINE</b>		<b>Temperature</b>				<b>Wash 150+</b>		<b>Rinse 180+</b>		<b>If Needed</b>					
Temperature according to manufacturer's specifications		Breakfast				153		127		low temp					
and chemical agent used in Final Rinse		Lunch				156		125		low temp					
		Dinner				157		126		low temp					
<b>POT and PAN SINK</b>		<b>Temperature</b>				<b>Wash 110 F</b>		<b>Rinse 110 F</b>		<b>Sanitizer-200ppm</b>					
Final Rinse Temps determined by chemical agent used		Breakfast				120		118		200ppm					
		Lunch				120		120		200ppm					
		Dinner				121		119		200ppm					
<b>FREEZER and WALK-IN</b>		<b>Temperature</b>				<b>Freezer 0 or below</b>		<b>Walk-in 35-40 F</b>		<b>Walk-in 35 - 40 F</b>					
Record temperatures, Freezer and Walk-ins		AM				-6.2		33.4		38.8					
Record temperatures, Freezer and Walk-ins		PM				-1.7		37.2		37.4					
<b>DRY</b>		<b>Temperature 45-80</b>				<b>Spice Room</b>		<b>Store Rm</b>							
<b>STORAGE</b>		<b>Temperature</b>				<b>AM</b>		<b>PM</b>							
Record temperatures Dry Storage Areas		AM				70		70							
Record temperatures, Dry Storage Areas		PM				70		70							
<b>Hot- Water Temps in sink</b>		<b>AM</b>		<b>PM</b>											
		136.2		131											

[Signature]  
Signature, Cook Supervisor (AM)

11-5-22  
Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

11/7/22  
DATE



Secure Services™

# FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 5 Date: 11-6-22 SUNDAYTime: 400 AM Time: 1839 PM

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft			X		X								
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		X								
Kitchen is in good general appearance			X		X								
All kitchen equipment operational & clean		X	X		X								
All tools and sharps inventoried			X		X								
All areas secure, lights out, exits locked					X								
<b>PRODUCTION SHEET</b>	<b>Menu Items</b>	cream rice	scrm egg	Bk saus	tort -ills	salsa	cake	sugar	coffe e	milk	Bran flks	PB	
Breakfast	Temperatures	194	189	180	RT	RT	RT	RT	RT	38	RT	RT	
	<b>Menu Items</b>	turkey bologna	pota salad	cole slaw	lett	onion	mayo must	bread		tea	fruit	1	
Lunch	Temperatures	36	37	37	36	36	RT	RT		RT	RT		
	<b>Menu Items</b>	Red beans	Polis saug	rice	hom iny	salad	dress -ing	tort -illa	drink	cake	Beef patty	frit	
Dinner	Temperatures	183	179	178	181	40	RT	RT	RT	RT	176		
<b>DISH MACHINE</b>		<b>Temperature</b>				<b>Wash 150+</b>	<b>Rinse 180+</b>	<b>If Needed</b>					
Temperature according to manufacturer's specifications		Breakfast				152	113	low temp					
and chemical agent used in Final Rinse		Lunch				156	120	low temp					
		Dinner				155	127	low temp					
<b>POT and PAN SINK</b>		<b>Temperature</b>				<b>Wash 110 F</b>	<b>Rinse 110 F</b>	<b>Sanitizer-200ppm</b>					
Final Rinse Temps determined by chemical agent used		Breakfast				127	127	200ppm					
		Lunch				120	118	200ppm					
		Dinner				127	119	200ppm					
<b>FREEZER and WALK-IN</b>		<b>Temperature</b>				<b>Freezer 0 or below</b>	<b>Walk-in 35-40 F</b>	<b>Walk-in 35-40 F</b>					
Record temperatures, Freezer and Walk-ins		AM				4.9	36.7	36.1					
Record temperatures, Freezer and Walk-ins		PM				-7.2	35.6	39.2					
<b>DRY</b>		<b>Temperature 45-80</b>				<b>Spice Room</b>	<b>Store Rm</b>						
<b>STORAGE</b>													
Record temperatures Dry Storage Areas		AM				70	70						
Record temperatures, Dry Storage Areas		PM				70	70						
<b>Hot- Water Temps in sink</b>		AM		PM									
		135.3		129									

Signature Cook Supervisor (AM)

Signature Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

NF-6-2-20

**GEO Aurora ICE  
3130 N. Oakland St**

11/9/2022  
7:44:49 AM BCU

**Temperature  
°F**

A-1	68.42
A-2	71.91
A-3	---
A-4	71.60
B-1	71.91
B-2	72.70
B-3	65.41
B-4	72.70
C-1	71.91
C-2	72.50
C-3	68.31
C-4	68.11
E-1	68.11
E-2	67.21
D-1	---
ISOLATION	67.91
PATIENT ROOM	67.61
INTAKE/RECEIVING	69.21
Tank Temp S-12	0.00
Present Value	
BOILER-3	123.47
Universal Input[1]	
LAUNDRY ROOM MAU-2 and BOILER-4	168.72
Universal Input[13]	



# Temperature Log South Building

195 Aurora Detention Center  
11901 East 30th Street  
Aurora, CO 80010

Date: <sup>09</sup>Monday November 07, 2022

	Unit	AIR	WATER/sink	Shower #1	Shower #2
11-9-22	South-A	Un occupied			
	South-B	69.7	104.1		
	South-C	69.5	104.2		
	South-D	70.1	104.1		
	South-E	69.7	104.2		
	South-F	Un occupied			
	South-G	68.8	104.1		
	South-L	70.9	occupied		
	South-M	70.5 <del>unocc</del> occupied			
	South-N	unoccupied			
	South-X	71.5	occupied		
	South-Y	70.0	104.1		
	South-Z	68.1	104.1		
	South SMU	unoccupied			
	South SMU Shower 3				N/A
	MED ISO- Room 1	71.3	104.1	N/A	N/A
	MED ISO- Room 2	71.3	104.1	N/A	N/A
	MED ISO- Room 3	71.2	104.1	N/A	N/A
	MEDICAL	N/A	N/A		

PRINT: Sean Hanson

SIGN: [Signature]

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer



Monday, Nov. <sup>09</sup>~~07~~, 2022  
North Building  
Temperature Log

195 Aurora Detention Center  
3130 Oakland St.  
Aurora, CO 80010

Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower #7
11-9-22	A-1	68.4	104.2						
	A-2	71.9	104.1						
	A-3	70.8	104.1						
	A-4	71.6	104.2						
	B-1	71.9	104.2						
	B-2	72.7	104.3						
	B-3	68.1	104.3						
	B-4	72.7	104.4						
	C-1	71.9	104.4						
	C-2	72.5	104.4						
	C-3	68.1	104.3						
	C-4	68.1	104.3						
	D-1	68.5	104.1				N/A	N/A	N/A
	D-2						N/A	N/A	N/A
	E-1	68.1	104.1				N/A	N/A	N/A
	E-2	67.2	104.1						
	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
	Intake	N/A			N/A	N/A	N/A	N/A	N/A

PRINT: Sean Hanson

SIGN: [Signature]

Write Legibly

Medical Showers Temperature Log

Name: \_\_\_\_\_

Date: \_\_\_\_\_

ROOM	542	540	538	536	534	523	522	Tub Room
Air:	68.1	68.0	68.5	68.1	68.4	68.1	68.3	68.7
Water:	104.3	104.4	104.4	104.3	104.3	104.4	104.3	104.4

Temperature Taken with a Fluke Mod 52 Digital Thermometer